

# 2017 Food Service Meet and Greet with Stonington Facilities

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Ledge Light Health District

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[www.llhd.org](http://www.llhd.org)



# Objectives

By the end of the presentation the Owners/Managers of Stonington Food Service Establishments will:

- ▶ Meet the LLHD staff assigned to Stonington
- ▶ Compare and contrast the four types of LLHD regulated food service operations
- ▶ Recognize the LLHD procedures for licensing, inspections, plan reviews and outbreak investigations
- ▶ Become aware of food safety training and opportunities for input into LLHD food related procedures for Stonington facilities (Restaurant Advisory)

# Ledge Light Health District and Staff

- ▶ Regional health department serving East Lyme, Groton City and Town, Ledyard, New London, Old Lyme, Stonington (April 26<sup>th</sup>, 2017) and Waterford ([www.llhd.org](http://www.llhd.org))
- ▶ 19 staff members
- ▶ Environmental Health (Inspectors or Sanitarians)
  - ▶ **Ryan McCammon-Supervisor of EH (Primary Stonington Land Use-Septic and Wells)**
  - ▶ **Charlene Swink-Sanitarian I (Primary Stonington Food Inspector)**
  - ▶ Katie Baldwin, Lead and Healthy Homes Coordinator
  - ▶ George Calkins-Senior Sanitarian
  - ▶ Kim White-Senior Sanitarian
  - ▶ Wendy Brown-Arnold-Senior Sanitarian
  - ▶ Danielle Holmes-Sanitarian II
  - ▶ Michael Bibens-Sanitarian I
  - ▶ Patti Myers-Environmental Technician
  - ▶ Chris Seery, Sanitarian I
- ▶ Health Education, Infectious Disease Prevention and Finance and Administration



## What We Do (How We Can Help)

- ▶ License and Inspect Food Service (CT Health Code and LLHD Food Regulations)
  - ▶ Class (I-IV) / Type of facility
  - ▶ Plan Reviews
  - ▶ Risk-Based Inspections
- ▶ Food Alert and Outbreak Investigations
  - ▶ Follow-up of all complaints of food borne illness
  - ▶ Work with CT DPH and Epidemiology
- ▶ Food Safety Training
  - ▶ Café-Basic training and Designated Alternate training
  - ▶ ServSafe-1 of 3 testing organizations-Qualified Food Operators (QFO)
- ▶ Restaurant Advisory Group, Alerts and Emergency Response



# Four Types of Facilities and Licensing

- ▶ Food Service Establishments (FSE or Restaurants)
  - ▶ Current License Good through May 31, 2018 (Normally June 1-May 31)
  - ▶ Fee/Inspection frequency based on Class and year round or seasonal (payable online [www.llhd.org](http://www.llhd.org), Stonington Town Hall, New London or with credit card over the phone)
  - ▶ Class III and IV (QFO, Designated Alternate and training records)
  - ▶ Potable Water and Functioning Septic/Sewers (Grease trap and DEEP FOG-Doug Nettleton, Stonington WPCA 860-535-5065)
- ▶ Caterers and Vendors (Food Trucks/Carts)
  - ▶ Seasonal (6 months or less) or Year Round
  - ▶ Fees as of June 1, 2018-\$75 or \$150
  - ▶ Need a QFO/DA if Class III or IV
  - ▶ Potable Water and Functioning Septic/Discharge area



# Four Types of Facilities (Continued)

- ▶ Temporary Events (Packet)
  - ▶ Up to 14 days at a Single Location
  - ▶ Application for Onsite Food Prep and Inspection
  - ▶ Fees (After 5/31/18)
    - ▶ Free (Licensed LLHD FSE, Vendor or Simple Sampling)
    - ▶ \$25 Non Profit
    - ▶ \$55 For Profit
  - ▶ Need Food training for Class III or IV
- ▶ Farmers' Markets
  - ▶ Temporary Permit for all LLHD Markets for entire market season
  - ▶ Farmers at certified markets no fee (may not need app)
  - ▶ Temporary event guidelines for inspection, application and fees

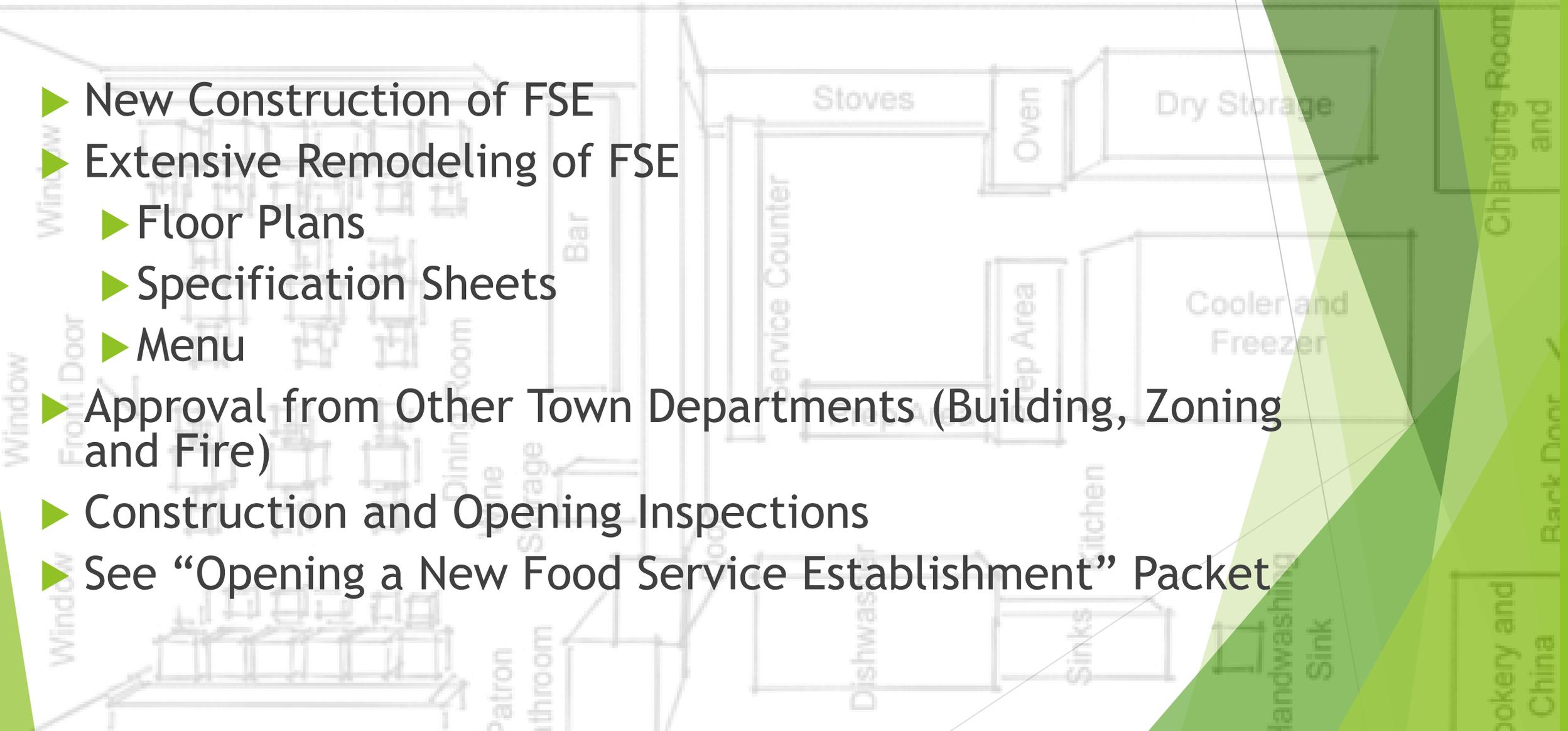


# Inspections

- ▶ Frequency and Forms related to Type and Class
  - ▶ FSE Class III and IV-Food Focus Form-2 page Green Form
  - ▶ FSE Class I and II and Caterers/Vendors-1 page Red and Black Form
  - ▶ Temporaries and Farmers Markets-Temporary Inspection Form
- ▶ Types of Violations
  - ▶ Risk-Factors (Cause Illness)
  - ▶ Debit Point Value (1-4 points)
- ▶ Failed Inspection-FSE and/or Caterer/Vendor
  - ▶ Total score below 80
  - ▶ 1 or more 4 point violation
  - ▶ Reinspect in 2 weeks (\$100 after 5/31/18)
- ▶ Three Risk Factors in a row-\$50 (per violation after 5/31/18)
- ▶ Administrative Hearings-Failed reinspection and/or major issues to prevent closure

# Plan Reviews

- ▶ New Construction of FSE
- ▶ Extensive Remodeling of FSE
  - ▶ Floor Plans
  - ▶ Specification Sheets
  - ▶ Menu
- ▶ Approval from Other Town Departments (Building, Zoning and Fire)
- ▶ Construction and Opening Inspections
- ▶ See “Opening a New Food Service Establishment” Packet



# Outbreak Investigations

<https://www.youtube.com/watch?v=2QQvhFPZedM>



Who?  
When?  
Where?  
Why?  
How?

Cooperation  
Owner/Staff  
Patrons  
LLHD  
CT DPH  
CT Epi  
Dept of Ag  
CT DCP  
CDC

# Food Safety Training (Café and ServSafe)

- Café-Community Accessible Food Education
  - Basic training for FSE, Vendors and Temporary Events
  - LLHD Designated Alternate Form
  - \$30 per person and held monthly at LLHD
  - \$200 onsite training
  - See 2017 form for dates and times
- ServSafe Food Protection Manager Class/Test
  - 1 of 3 required by State of CT for Class III and IV
  - Taught at LLHD 6 times per year
  - Class 9am-3:30pm and 2 hours for test
  - \$180 for class, book and test and \$90 for retest
  - See 2017 form for dates and to register



# LLHD Restaurant Advisory and Other Help

- ▶ Annual Meetings (Spring)
  - ▶ Reps of All 4 Regulated Facility Types and Sizes
  - ▶ Update on New or Proposed State or Local Regs
  - ▶ Input from Restaurant Owners About Industry Changes
  - ▶ Chance to Voice Concerns Among Fellow Food Service Owners/Operators
- ▶ Storm Preparation and Recovery Tips ([www.llhd.org](http://www.llhd.org))
- ▶ Recalls and Emergency Notifications

# Farmers Markets

- ▶ Meeting with Market Masters in Spring
- ▶ LLHD Previously Coordinated and Assisted New London County Market Masters (Cindy Barry 860-448-4882 ext 302)
- ▶ Inclusion of LLHD FSE and Vendors/Caterers
- ▶ Demonstration Booths

# What Have We Learned?

Primary LLHD Food Sanitarian for Stonington? **Charlene Swink**  
Requires a license and inspection? **All**

Inspection using the Food Focus Form (Green Form) **A**

May Need Food Safety Training **ALL**

Requires a Plan Review for new construction or extensive renovation **A and B**



**A**



**B**



**C**

Permit good for 14 days at a single location **C**

Offer the best defense against foodborne illness **ALL**

Further Questions? [www.llhd.org](http://www.llhd.org)



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